**CATALAN MUSSEL – AJO BLANCO – ALMOND PICCADA**

**10 mussels**

**30 g ajo blanco**

**15 g almond piccada**

**CATALAN MUSSEL MARINADE**

**500 g mussel juice**

**100 g olive oil**

**30 g red onion diced 5mm**

**10 g garlic chopped**

**2 g chili flake**

**5 g smoked paprika dulce**

**0,5 g saffron**

**150 g white wine**

**10 g sugar**

**600 g chopped tomato tin**

**20 g sherry vinegar**

* Heat up the olive and add the garlic and red onion. Cook no coloration
* Deglaze white wine and reduce by 1 third
* Add the spices, tomatoes and mussel juice. Bring down to simmer and cook for 10 minutes
* Add on the vinegar and sugar
* Check seasoning
* Mix in the mussel flesh

**AJO BLANCO**

**100 g raw almond (blanched and peeled)**

**20 g garlic**

**70 g old sourdough (crust removed)**

**40 g sherry vinegar**

**50 g EEVO**

**250 g mineral water**

**Salt to taste**

**ALMOND PICADA**

**200 g almond slivered toasted**

**50 g sourdough rough breadcrumb**

**30 g olive oil**

**5 g garlic finely chopped**

**15 g flat parsley chopped**

**15 g chives chopped**

**15 g spring onion finely chopped**

**3 g rosemary chopped**

**3 to 5 g chili flakes**

**1 lemon zest**

**5 g salt**

**3 g black pepper**